

## Plated Mains

Part-plated with 2 sharing seasonal sides  
£17.75pp

‘Devon Kiev’ - free-range chicken breast, herbs, garlic & smoked cheddar with herby crumb

Creamy pork tenderloin, grain mustard & madeira served in a puff pastry ‘bed’

Fennel seed, smoked paprika & mustard rubbed pork tenderloin with chilli jam

Slow-cooked Devon lamb, lemon & rosemary jus served on a herby flatbread

Duck ragu, parmesan polenta, garlic & herb crumb

Chicken breast with chestnuts & Devon cider sauce

Malaysian beef rendang with sticky rice

\*Lamb rump with hazelnuts, mustard & kale

\*Oven-roasted seasonal white fish fillet with fennel, orange and dill salsa

Cajun-spiced salmon with a sweetcorn, lime & chilli salsa

Roast chicken breast with arrabiata sauce & rocket pesto

Slow-cooked Tuscan beef with roasted peppers & balsamic onions on parmesan polenta

Caponata with feta (v/vg)

Seasonal vegetable filo wellington with garden herb pesto (vg)

Ratatouille galette, blue cheese & savoury granola crumble (v/vg)

Sticky miso aubergines, peanuts, red chilli, spring onion (vg)

\*Supplement applies

All prices exclusive of VAT

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